

## FIG & OLIVE

# MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS  
FROM OUR CELLAR

### RED WINE

BTL

- Nielluccio/Grenache/Sciaccarellu – Maestracci E Prove, Corsica, France 2013. 49  
*Solid Wine, Black Fruit, Balanced Acidity*
- Cannonau – Costera Argiolas, Sardegnna, Italy 2016. 54  
*Black Cherries, Tree Fruit, Peppery, Licorice*
- Nero d'Avola – Morgante, Sicily, Italy 2015. 59  
*Floral, Salty Notes, Fresh & Persistent*
- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, Mallorca, Spain 2016. 68  
*Complex Aromas of Savory Spices, Violets, Raspberries*
- Grenache Mourvedre – Les Restanques de Pibarnon Bandol, France 2014. 77  
*Fresh Plums & Floral Note, Dense, Fine Tannins*

### WHITE WINE

BTL

- Falanghina – Mastroberardino, Falanghina del Sannio, Campania, Italy 2016. 59  
*Aromas of Ripe Pineapples Complemented by Undernotes of White Flowers*
- Carricante – Etna Bianco Benanti, Sicily, Italy 2015. 71  
*Honeydew Melon, Pear, White Peach*

### ROSÉ WINE

GLASS / CARAFE / BOTTLE

- Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. 18/37/68  
*Raspberry, Peach, Minerality*
- Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, France 2017. 76  
*Soft, Pink Grapefruit, Minerality*

### SPARKLING

BTL

- Grenache/Cinsault/Tibouren – Coeur Clementine Rose, Provence, France NV. 58  
*Balance Between Clarity, Color & Vibrant Aromas*

Join us for Aperitivo Happy Hour  
Mon – Fri from 3PM to 6PM  
at the bar only

Please ask your server for more information

## FIG & OLIVE

### *Signature Cocktails*

*Unique & Seasonal Creations*

#### **LA VIE EN ROSE**

*The magic spell you cast, this is la Vie en Rose*

Berry-Infused Tanqueray Gin, Giffard Pamplemousse Rose Liqueur, Splash of Champagne, Rose Water, Lemon Juice, Dried Rosebud Garnish

16

#### **THE FIG & OLIVE**

*Our signature cocktail, refreshing and bright*

Ketel One Botanical Cucumber & Mint Vodka, Blood Orange Olive Oil, Egg White, Simple Syrup, Celery, Lime Juice, Blood Orange Purée

16

#### **MEDITERRANEAN MULE**

*A South of France inspired take on the Moscow Mule*

New Amsterdam Vodka, Fresh Ginger, Lime, Fresh Rosemary & Ginger Beer. Served in a traditional metal mug

17

#### **CUCUMBER COSMO**

*Refreshing and smooth with a floral finish*

Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée, Lime Juice

17

#### **ROSSELLINI**

*Tart and sweet with a perfect balance*

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

17

#### **SANGRIA**

##### **Pear Sangria**

White Wine with Fresh Pear, Amaro Liqueur, Lillet Blanc & Cinnamon

13

##### **Rosé Sangria**

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice, Grapefruit & Raspberry Garnish

13

## FIG & OLIVE

### *Craft Cocktails*

*Unique & Seasonal Creations*

#### ESCAPE TO PROVENCE

*A cocktail influenced by the beaches of Southern Europe*  
Belvedere Vodka, Rosemary, Honey, Sea Salt, Grapefruit Juice,  
Lemon Juice, Pink Peppercorn & Aromatic Bitters

17

#### SCOTCH 75

Johnnie Walker Black, Champagne, Lemon Juice, Rosemary  
Honey garnished with a twist of Lemon & Rosemary

21

#### PEACHY KEEN

Bulleit Bourbon, Giffard Crème de Pêche, Angostura Bitters,  
Garnished with Mint & Served on the Rocks

17

#### SAINT-TROPEZ MARGARITA

*The classic tequila cocktail with a Riviera twist*  
Volcán Tequila, Lime Juice, Crème de Cassis & Lavender Bitters

17

#### THE SOULFLOWER

*A cocktail nostalgic to the gardens in Provence, France*  
Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam &  
Lavender Bitters

15

#### EL MATADOR

*Spicy and bold with an herbaceous finish*  
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

15

#### CHAMPS DE FRAISES

*Classic & elegant champagne cocktail with bursts of strawberry flavor*  
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,  
Citrus Bitters & Earl Grey Tea

14

## FIG & OLIVE

### *Wine by the Glass*

#### **OUR CORAVIN/PERLAGE SELECTION** **GLASS / CARAFE**

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Champagne – Dom Pérignon, Épernay, France 2006. <i>Structured, Powerful, Yeast</i>	42
Chardonnay – Kistler, Sonoma Coast, California 2014. <i>Lime Blossom, Minerality, Balance</i>	26 / 63
Cabernet Blend – Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	30 / 73

#### **CHAMPAGNE & SPARKLING WINE**

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Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. <i>Understated Aromas of Green Apple &amp; Peach With Floral Notes</i>	14
Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	17
Champagne – Veuve Clicquot, Yellow Label, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	28

#### **ROSÉ** **GLASS / CARAFE / BOTTLE**

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Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	15 / 31 / 58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. <i>Raspberry, Peach, Minerality</i>	18 / 37 / 68

## FIG & OLIVE

### *Wine by the Glass*

#### WHITE

#### GLASS / CARAFE

Sauvignon Blanc – Château Laulerie, Bergerac, FR 2016. <i>Floral, Pear, Balanced</i>	14/29
Riesling – Willm, Alsace, France 2016. <i>Dry with Great Definition of the Fruit, Floral &amp; Mineral Character</i>	15/30
Pinot Grigio – Barone Fini, Valdadige, IT 2016 <i>Floral, Crisp, Fresh</i>	16/33
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17/35
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2016. <i>Peach, Minerality, Elegant</i>	18/37
Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2016. <i>Floral &amp; Mineral Aromas on the Nose, Typical Chardonnay of Butter &amp; Brioche, Aromatic Persistence</i>	20/40

#### RED

#### GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. <i>Black Cherry, Dark Chocolate, Bright</i>	14/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	16/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2017. <i>Intense, Red Fruit, Fine Tannins</i>	16/33
Pinot Noir – Andre Montessuy, Bourgogne, Burgundy, FR 2016. <i>Notes of raspberries and strawberries highlighted by a subtle spicy background</i>	17/35
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	17/35
Pinot Noir – High Hook, Oregon, 2015. <i>Flavors of Black Cherries, Refreshing Acidity</i>	18/37
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2015. <i>Black Fruit, Rich Oak, Cassis</i>	20/40

*Wine by the Bottle*

## FIG & OLIVE

# Champagne, Sparkling Wine & Rosé

### CHAMPAGNE

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Moët & Chandon, Rosé Impérial, Épernay, NV. 375 ml <i>Raspberry, Cherry, Floral</i>	63
Veuve Clicquot Yellow, Reims, NV. <i>Baked Apple, Pear, Peach</i>	96
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	106
Perrier-Jouët, Grand Brut, Épernay, NV. <i>Delicate, Elegant, Yellow Fruits &amp; Fresh Fruit</i>	153
Ruinart, Blanc de Blancs, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	159
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	173
Ruinart, Brut Rosé, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	183
Veuve Clicquot Yellow, Reims, NV. 1.5L Magnum <i>Baked Apple, Pear, Peach</i>	186
Moët & Chandon, Rosé Impérial, Épernay, NV. 1.5L Magnum <i>Raspberry, Cherry, Floral</i>	214
Ruinart, Dom Ruinart, Reims, 2006. <i>Rich, Toast, Long Finish</i>	253
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	260
Krug, Grande Cuvée, Reims, NV. <i>Brioche, Minerality, Complex</i>	403
Dom Pérignon, Rosé, Épernay, 2004. <i>Elegant, Smoke, Black Cherry</i>	510

### SPARKLING WINE

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Prosecco—Luca Paretti, LØVO Doc Brut, Treviso, IT NV. <i>Understated Aromas of Green Apple &amp; Peach With Floral Notes</i>	49
Grenache/Cinsault/Tibouren—Coeur Clementine Rose, Provence, FR NV. <i>Balance Between Clarity, Color &amp; Vibrant Aromas</i>	58
Sparkling Wine—Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	68

### ROSÉ BY THE BOTTLE

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Grenache/Zinfandel/Carignan—Smoke Tree, Sonoma County, CA 2016. <i>Raspberry, Smooth, Bright</i>	58
Cinsault/Grenache/Syrah—Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	68
Grenache/Rolle/Cinsault—Whispering Angel, Côtes de Provence, FR 2017. <i>Soft, Pink Grapefruit, Minerality</i>	76

## FIG & OLIVE

# *White Wine Sauvignon Blanc*

### **LOIRE–TOURAINE, SANCERRE & POUILLY-FUMÉ (FR)**

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Château de la Roche, Loire, 2016. 59  
*Crisp, Apple, Citrus*

Domaine de Tonnellerie, Sancerre, 2017. 68  
*Peach, Minerality, Elegant*

Domaine JP Balland, Sancerre, 2017. 79  
*Limestone, Citrus, Minerals*

Baron de Ladoucette Pouilly-Fumé, Loire, 2015. 99  
*Crisp, Stone Fruits, Luscious*

### **BORDEAUX & BERGERAC (FR)**

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Château Laulerie, Bergerac, 2017. 53  
*Floral, Pear, Balanced*

Château Pierrail, Sauvignon Blanc/Sauvignon Gris,  
Bordeaux, 2016. 68  
*Spicy, Floral, Persistent*

### **DOMESTIC (USA)**

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Elizabeth Spencer, Mendocino, 2017. 55  
*Herbaceous, Pear, Balanced Acidity*

Charles Krug, Napa Valley, 2017. 61  
*Passion Fruit, Grapefruit, Bright*

Grgich Hills Estate, Fumé Blanc, Napa Valley, 2014. 88  
*Juicy Tropical Fruit & Lemongrass Flavor, Minerality on the Finish*

### **SOMMELIER PICK**

Domaine JP Balland, Sancerre, 2016. 79  
*Limestone, Citrus, Minerals*



FIG & OLIVE  
*White Wine  
Chardonnay*

**BURGUNDY (FR)**

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- Domaine Domaine des Héritiers, Mâcon-Villages, 2017. 66  
*Clean, Notes of Zesty Citrus, Limestone*
- Simonnet-Febvre, Chablis, Burgundy, 2016. 71  
*Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence*
- Louis Latour, Beaune Blanc, Beaune, 2015. 91  
*Floral Nose & Vanilla Notes, Beautiful Saline Finish*
- Domaine Fevre, Fourchaume, Chablis 1er Cru, 2015. 123  
*Almond, Floral, Creamy*
- Domaine Chanson, Meursault, Burgundy, 2015. 143  
*Firm Acidity & Minerality, Fresh Lemon on a Hint of Vanilla*

**DOMESTIC (USA)**

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- Laguna, Russian River Valley, CA 2015. 62  
*Stone fruit, Tangerine, Creamy*
- Smoke Tree, Sonoma County, CA 2016. 68  
*Nectarine, Balanced, White Flowers*
- Matthiasson, Linda Vista Vineyard, Napa Valley, CA 2017. 81  
*Yellow Peaches, Musk Melon & Honey on the Nose & Palate*
- Ramey, Russian River Valley, CA 2015. 91  
*Creamy, Apricot, Pistachio*
- Au Contraire, Mighty Mouse, Russian River Valley, 2014. 113  
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity Providing Refreshing Feel*
- Newton Vineyards, Unfiltered, Napa Valley, CA 2015. 134  
*Pear, Vanilla, Structured*
- Kistler, Les Noisetiers, Sonoma Coast, CA 2016. 151  
*Chablis-like, Lime Blossom, Chalk Minerality*

**SOUTHERN ITALY**

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- Tormaresca, Puglia, 2015. 58  
*Bright, Minerality, Tangerine Acidity*

**SOMMELIER PICK**

- Au Contraire, Mighty Mouse, 2014. 113  
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity Providing Refreshing Feel*

## FIG & OLIVE

# *White Wine Other Varietals*

### ALSACE (FR)

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Riesling – Willm, Alsace, 2017. 49  
*Dry with Great Definition of the Fruit, Floral & Mineral Character*

### PIEDMONT (IT)

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Cortese – La Scolca Gavi di Gavi, Gavi, 2017. 73  
*Pear, Minerality, Dry*

### VENETO AND NORTH-EAST (IT)

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Pinot Grigio – Barone Fini, Valdadige, 2017. 59  
*Floral, Crisp, Fresh*

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 69  
*Orchard Fruit, Honeydew, Lemon*

### CAMPANIA (IT)

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Falanghina - Mastroberardino, Falanghina del Sannio, 2016. 59  
*Aromas of Ripe Pineapples Complemented by Undernotes of White Flowers*

### SICILY (IT)

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Carricante – Etna Bianco Benanti, 2016. 71  
*Honeydew Melon, Pear, White Peach*

### RUEDA (SP)

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Verdejo – Los Navales, 2017. 58  
*Passion Fruit, Grapefruit, Floral*

### RIAS BAIXAS (SP)

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Albarino – Palacio de Fefinanes, 2017. 69  
*Floral, Apple, Minerals*

Albarino – Fefinanes, 1583, 2015. 89  
*Textured, Ripe Lemon, Herbs*

## SOMMELIER PICK

Albarino – Palacio de Fefinanes, Rias Biaxas, 2017. 69  
*Floral, Apple, Minerals*

## FIG & OLIVE

# *Red Wine* *Cabernet Sauvignon*

### **BORDEAUX (FR)**

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Château Lalande, Cru Bourgeois, Listrac-Médoc, 2014. 59  
*Tobacco, Cedar, Ripe Fruit*

Château Ormes de Pez, Saint-Estèphe, 2011. 119  
*Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied & Complex Wine*

Lacoste Borie, Cabernet Blend, Pauillac, 2010. 127  
*Ripe Plum, Dark Chocolate, Long Finish*

Château Giscours, Cabernet Sauvignon/Merlot, Margaux, 2006. 163  
*Cassis, Earthy Fruit, Expressive*

### **DOMESTIC (USA)**

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Vindicated, Napa Valley, 2016. 79  
*Black Fruit, Rich Oak, Cassis*

Marietta, Armé, Bordeaux Blend, Sonoma/Mendocino, 2015. 89  
*Old World Style, Smooth*

Paul Hobbs, CrossBarn, Sonoma County, 2015. 112  
*Black Currant, Clove, Cherry*

Newton Vineyards, Unfiltered, Napa Valley, 2014. 127  
*Dark Cherry, Bramble, Structured*

Jordan, Alexander Valley, 2014. 167  
*Black Currants, Floral, Long Finish*

Isosceles, Justin, Paso Robles, 2014. 180  
*Roasted Coffee, Tobacco, Currant*

Caymus Vineyards, Napa Valley, 2015. 230  
*Blackberry, Vanilla, Well Balanced*

### **TUSCANY (IT)**

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Rocca di Castagnoli, 2010. 97  
*Rich, Bold, Dark Red Fruit*

### **SOMMELIER PICK**

Château Ormes de Pez, Saint-Estèphe, 2011. 119  
*Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied & Complex Wine*

Paul Hobbs, CrossBarn, Sonoma County, 2015. 112  
*Black Currant, Clove, Cherry*

## FIG & OLIVE

# *Red Wine Pinot Noir*

### BURGUNDY (FR)

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- Andre Montessuy, Bourgogne Pinot Noir, 2016. 58  
*Notes of raspberries and strawberries highlighted by a subtle spicy background*
- Louis Latour, Mercurey Rouge, Mercurey, 2015. 69  
*Black Currant, Strawberry, Smooth*
- Chassagne-Montrachet, Vieilles Vignes, 2014. 87  
*Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins*
- Georges Lignier et Fils, Morey-Saint-Denis, 2013. 120  
*Red Fruit, Cardamom, Dried Cranberries*
- Harmand-Geoffroy, Gevrey-Chambertin En Jouise, 2013. 147  
*Dried Rose on the Nose, Wild Berries & Black Mushroom*

### DOMESTIC (USA)

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- High Hook, Oregon, 2015. 58  
*Flavors of Black Cherries, Refreshing Acidity*
- Smoke Tree, Sonoma County, 2016. 68  
*Raspberry, Cherry, Bright*
- Frank Family, Carneros, CA 2016. 89  
*Cherry, Cinnamon, Fig Compote*
- St. Innocent, Zenith Vineyard, Oregon, 2014. 99  
*Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves*
- Hirsch Vineyards "San Andreas Fault", Sonoma Coast, 2014. 126  
*Raspberry, Vanilla, Complex*

### SOMMELIER PICK

- Chassagne-Montrachet, Vieilles Vignes 87  
*Burgundy, 2014 Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins*
- St. Innocent, Zenith Vineyard 99  
*Oregon, 2014 Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves*

## FIG & OLIVE

# *Red Wine Other Varietals*

### DOMESTIC (USA)

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- Syrah – Copain, Tous Ensemble, Mendocino, CA 2015. 74  
*Juicy Red Raspberry & Boysenberry Fruit with Plum Blossom,  
Graphite & Spice Make up the Rich Palate*
- Merlot – Stags' Leap, Napa Valley, 2015. 91  
*Elegant, Red Fruit, Velvety*
- Merlot – Duckhorn, Napa Valley, 2015. 122  
*Black Cherry, Plum, Spice*

### BORDEAUX (FR)

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- Bordeaux Blend – Vieux Château St André, 76  
Montagne-Saint-Emilion, 2014 .  
*Aromatic on Black Cherry, Prune, Fig & Cedar, with Mineral Touch,  
Melted Tannins*
- Merlot – Château la Bienfaisance, 99  
St. Emilion Grand Cru, 2012.  
*Red Fruit, Currant, Balanced*

### CAHORS (FR)

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- Malbec – Château du Caillou, Cahors, 2015. 67  
*Tannins, Rich, Cherry*

### RHÔNE, PROVENCE & CORSICA (FR)

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- Nielluccio/Grenache/Sciacarellu – Maestracci E Prove, 49  
Corsica, 2015.  
*Solid Wine, Black Fruit, Balanced Acidity*
- Grenache Blend – Château Beauchene Réserve, 59  
Côtes du Rhône, 2016.  
*Spice, Vanilla, Blackberry*
- Syrah/Cabernet Sauvignon – Commanderie de Peyrassol, 68  
Côtes de Provence, 2015.  
*Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins*
- Grenache Mourvedre – Les Restanques de Pibarnon, 77  
Bandol, 2014.  
*Fresh Plums & Floral Note, Dense, Fine Tannins*
- Grenache Blend – Cuvée de la Serriere, 98  
Châteauneuf-du-Pape, 2015.  
*Pepper, Earth, Plum*

### SOMMELIER PICK

Grenache Mourvedre – Les Restanques de Pibarnon 77  
Bandol, France 2014 Fresh Plums & Floral Note, Dense,  
Fine Tannins

## FIG & OLIVE

### *Red Wine Other Varietals*

#### PIEDMONT (IT)

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Barbera – Fratelli Revello, Barbera d’Alba, 2015. <i>Black Cherry, Raspberry, Plum</i>	67
Barbera – Vietti, Barbera d’Alba, 2016. <i>Dark Fruit, Velvety, Balanced</i>	79
Nebbiolo – Seghesio, Barolo, 2013. <i>Elegant, Black Cherry, Balanced</i>	95
Nebbiolo – Castello Di Neive, Barbaresco, 2015. <i>Floral, Intense, Spice</i>	99
Nebbiolo – La Spinetta, Barolo, 2014. <i>Dried fruit, Wild Flowers, Spice</i>	127
Nebbiolo–Fontanafredda, Barolo, 2013. 1.5L Magnum <i>Elegant, Strawberry, Rose Petals</i>	266

#### TUSCANY (IT)

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Sangiovese Blend – Florentia, Chianti Classico, 2016. <i>Red Cherry, Spice, Smooth</i>	52
Sangiovese–Castello di Volpaia, Chianti Classico, 2015. <i>Elegant &amp; Intense, Has Scents of Fruits &amp; Spices</i>	64
Sangiovese–L’Oca Ciuca, Brunello di Montalcino, 2012. <i>Blueberry, Tobacco, Vanilla</i>	93
Sangiovese Blend–Luiano, Chianti Classico Riserva, 2014. <i>Cherry, Pepper, Velvety</i>	99
Sangiovese–Astorre Noti, Brunello di Montalcino, 2009. <i>Floral, Bright Red Fruit, Balanced</i>	130

#### SICILY (IT)

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Nero d’Avola – Morgante, 2015. <i>Floral, Salty Notes, Fresh &amp; Persistent</i>	59
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#### SARDEGNA (IT)

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Cannonau – Costera Argiolas, 2016. <i>Black Cherries, Tree Fruit, Peppery, Licorice</i>	54
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#### SOMMELIER PICK

Sangiovese – L’Oca Ciuca, Brunello di Montalcino 93  
*Tuscany, 2012*  
*Blueberry, Tobacco, Vanilla*

## FIG & OLIVE

# Red Wine Other Varietals

### PRIORAT & CAMPO DE BORJA (SP)

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- Garnacha/Carinena/Cabernet – Bluegray, Priorat, 2015. 64  
*Complex, Black Fruit, Currant*
- Garnacha/Carinena – Marco Abella “Clos Abella”, 98  
Priorat, 2013.  
*Raspberry, Spice, Velvety*
- Carinena/Merlot/Cab. Sauv. – Vall Llach “Porrera”, 153  
Priorat, 2013.  
*Currant, Earthy, Bold*

### RIOJA (SP)

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- Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2014. 58  
*Perfect Balance of Red Fruit, Fine Tannin*
- Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2013. 68  
*Blackberry, Tannins, Leather*
- Tempranillo – La Rioja Alta, Viña Ardanza, Rioja, 2009. 88  
*Notes of Cherries on the Nose, Nice Structure, Balanced Acidity & Elegant Tannins*

### RIBERA DEL DUERO & TORO (SP)

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- Tempranillo – Emilio Moro, Ribera del Duero, 2016. 69  
*Round, Dark Fruit, Smooth*
- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 77  
*Berries, Liquorice, Cedar*
- Tempranillo – Valdubon Reserva, Ribera del Duero, 2014. 94  
*Rich, Bold, Dark Fruit*

### MALLORCA (SP)

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- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, 68  
Mallorca, Spain 2015.  
*Complex Aromas of Savory Spices, Violets, Raspberries*

### ARGENTINA

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- Malbec – Bodega Caro, Aruma, Mendoza, 2017. 58  
*Intense, Red Fruit, Silky Tannin*
- Malbec – Bramare Viña Cobos by Paul Hobbs, 94  
Mendoza, 2015.  
*Red Fruit, Floral, Long Finish*
- Malbec – Terrazas de Los Andes “Las Compuertas” 130  
Mendoza, 2014.  
*Black Fruit, Pepper, Silky Tannins*
- Malbec/Cabernet Sauvignon – Cheval des Andes, 193  
Mendoza, 2014.  
*Ripe Tannins, Black Fruit, Dry*

### SOMMELIER PICK

- Tinta de Toro – Bodega Numanthia, Termes, 77  
Toro, 2014.  
*Berries, Liquorice, Cedar*

## FIG & OLIVE

### *After Dinner*

<b>FRIZZANTE</b>	<b>GL</b>
Moscatel, Reymos, Valencia, Spain. <i>Floral, Smooth, Light</i>	7
Lambrusco 'Dolce Fiore', Bertolani, Emilia Romagna, Italy. <i>Raspberry Jam, Balanced, Earthy</i>	8
Moscato d'Asti, Marcarini, Asti DOCG, Italy. <i>Floral, Fresh, Vibrant</i>	9
Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. <i>Raspberry, Rose Petals, Tannins</i>	10
<b>VIN DOUX</b>	
Semillon/Sauv Blanc Sauternes, Chat. Suau, Bordeaux, France 2010. <i>Golden Fruit, Balanced, Classic</i>	17
White Grenache, Cazes, Rivesaltes, France 1999. <i>Dried Fruit, Candied Citrus, Unique</i>	21
'Ben Rye', Donnafugata, Passito di Pantelleria DOP, Italy. <i>Dried Apricot, Figs, Luscious</i>	25
<b>PORT</b>	
Ramos de Pinto Lagrimas White	11
Taylor Fladgate Fine Tawny	13
Taylor Fladgate 20 Year Tawny	21
<b>SHERRY</b>	
Alvear Pedro Ximenez Solera	17
<b>MADEIRA</b>	
Blandy's 5 Year Bual	13
Blandy's 10 Year Malmsey	17
<b>AMARO</b>	
Fernet Branca	12
Meletti Amaro	11
Nonino	15
<b>GRAPPA</b>	
Michelle Chiarlo Grappa di Moscato d' Asti	15
<b>CALVADOS</b>	
Boulard Calvados, VSOP	21
<b>ARMAGNAC</b>	
Château du Tariquet Bas Armagnac VS	15
Larressingle XO Grand Reserve	35
<b>LIMONCELLO</b>	
Meletti Limoncello	13